

## RESTAURANT FARM SHOP

'We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex - we call this 'local & wild'

## Daily Loosener

British Negroni - 12
Adnams Gin, Sacred Spiced Vermouth, Bitter Londinio

## Wine of the Week

Jean-Luc Coloumbo et fille Cornas 2012 - 58
A complex and powerful wine with dark black fruit and floral violet aromas.
Rich and robust on the palate with a core of bramble fruit fused with dark chocolate, roasted meat, toasted oak and a hint of black pepper

\*Please note this is a sample menu. Dishes will vary due to seasonal availability\*

TFB FRESH BREAD, WILD MUSHROOM BUTTER 3.5
MUSHROOM MARMITE ÉCLAIR, CONFIT EGG YOLK 2.5
THYME TAPIOCA CRACKER, WHITE ONION ASH, PINOT NOIR GEL 2.5
FETA AND DILL CIGARELLO, BLACK SESAME SEED DUST 3.0
BEETROOT AND WALNUT SPONGE CAKE, ALMOND MILK SKIN 2.5

BURRATA SPICED CAULIFLOWER, TAHINI VEGAN YOGHURT, SWOLLEN GRAPES 8
SEAWEED AND PONZU BROTH, CARAMELIZED KOHLRABI, SPRING ONION, CHILLI, SESAME 7
DUCK LIVER, SMOKED BACON, RADICCHIO, CHIVES, SULTANAS, MUSTARD DRESSING 8.5

WILD MUSHROOM AND LENTIL CELERIAC LASAGNE 19
BRAISED PORK BELLY/CHOP, LOVAGE EMULSION, CHANTERELLES, TOASTED SUNFLOWER
SEEDS, PUFFED SKIN 24
ROASTED LINE CAUGHT POLLOCK, LEMON POTATO VINAIGRETTE, ATLANTIC PRAWNS &
WATERCRESS PESTO 26
SOUTH DOWNS VENISON, HEN OF THE WOODS, PEAR AND CHESTNUT 24.0

STICKY BEEF SHIN, CAULIFLOWER COOSCOOS, PARSLEY, PRESERVED LEMON 26.0

54 OZ LYONS HILL RIB OF BEEF, HORSERADISH JUS, CHIMICHURRI, SALT BAKED POTATOES & GREEN LEAF SALAD 98

SALT BAKED CRISPY POTATOES 5.0 BRUSSEL SPROUT, APPLE, CHEDDAR, CANDIED WALNUT SALAD 6.0

POACHED RHUBARB, VEGAN CHOCOLATE DELUXE, BAKED CHOCOLATE, SOY MILK ICING, ALMONDS, 8
HAZELNUT BUTTER, SALTED CARAMEL TART, DOUBLE CREAM 8

SALSIFY SHERBET STICKS, WHIPPED MASCARPONE, TARRAGON SUGAR 7

